AMENDMENTS TO THE CLAIMS

Please amend Claim 1 and add new Claims 80-82.

1. (Currently Amended) A process for preparing cheese comprising:

(a) providing a protein concentrate having a calcium content between 100 mM/kg protein and 700 mM/kg protein, wherein the protein concentrate is selected from a coagulated rennetted milk protein concentrate, a coagulated rennetted milk, and a reconstituted coagulated rennetted milk protein concentrate,

(b) providing a flavour concentrate using at least one strain of organism,

(c) heating and mixing to form a homogeneous cheese mass without holding for fermentation, thereby forming a cheese that can be frozen and thawed while still maintaining a smooth texture,

(d) adding the flavour concentrate before, during or after step (b).

2. (Previously Presented) A process for preparing cheese comprising:

(a) providing a protein concentrate having a calcium content between 100 mM/kg protein and 700 mM/kg protein, wherein the protein concentrate is selected from a coagulated rennetted milk protein concentrate, a coagulated rennetted milk, and a reconstituted coagulated rennetted milk protein concentrate,

(b) providing a flavour concentrate using at least one strain of organism,

(c) heating and mixing to form a homogeneous cheese mass without holding for fermentation, and inactivating the flavour producing organisms,

(d) cooling the resulting homogeneous cheese mass to form a cheese precursor with an exposed surface,

(e) applying viable organisms to the exposed surface,

(f) allowing the cheese to ripen.

3. (Previously Presented) A process for preparing a cheese comprising:

(a) providing a protein concentrate having a calcium content between 100 mM/kg protein and 700 mM/kg protein, wherein the protein concentrate is selected from a coagulated milk protein concentrate, a coagulated milk, and a reconstituted coagulated milk protein concentrate,

(b) heating and mixing to form a homogeneous cheese mass without holding for fermentation,

(c) cooling the homogeneous cheese mass and mixing in a flavour concentrate containing viable organisms to form a cheese precursor, and

(d) allowing the cheese precursor to ripen.

4. (Previously Presented) A process for preparing a cheese comprising:

(a) providing a protein concentrate having a calcium content between 100 mM/kg protein and 700 mM/kg protein, wherein the protein concentrate is selected from a coagulated rennetted milk protein concentrate, a coagulated rennetted milk, and a reconstituted coagulated rennetted milk protein concentrate,

(b) providing a flavour concentrate using at least one strain of organism,

(c) heating and mixing to form a homogeneous cheese mass without holding for fermentation, and inactivating the flavour producing organisms,

(d) dividing the cheese mass into portions.

5. (Previously Presented) A process as claimed in claim 1 wherein the cheese or cheese precursor is divided into portions.

6. (Previously Presented) A process as claimed in claim 1 wherein the cheese is subjected to freezing.

7. (Original) A process as claimed in claim 6 wherein following the freezing step, the cheese is thawed and further ripening occurs.

8. (Previously Presented) A process as claimed in claim 1, further comprising applying viable organisms to the exposed surface, and allowing the cheese to ripen.

9. (Previously Presented) A process as claimed in claim 1 wherein the precursor cheese or the cheese is shredded or particulated.

10. (Canceled)

11. (Previously Presented) A process as claimed in claim 1 wherein the flavour concentrate comprises at least one edible mould.

12. (Original) A process as claimed in claim 11 wherein the mould organism is selected from the family of *Penicillium*, *Mucor*, *Cladosporium*, *Geotrichum*, *Epicoccum*, or *Sporotrichum*.

13. (Original) A process as claimed in claim 12 wherein the mould organism is *P. candidium* or *P. roqueforti*.

14. (Previously Presented) A process as claimed in claim 1 wherein the flavour concentrate further comprises a flavour-enhancing bacterium, selected from cultures producing lactic acid, propionic acid or butyric acid.

15. (Previously Presented) A process as claimed in claim 1 wherein the percentage of flavour concentrate relative to the total homogeneous cheese mass is in the range 0.1% to 20%.

16.- 17. (Cancelled)

18. (Previously Presented) A process as claimed in claim 1 wherein the fat source is cream, butter or edible oil.

19. (Previously Presented) A process as claimed in claim 1 wherein the heating step is carried out by heating to at least 60°C for between 1 second and 120 minutes.

20. – 21. (Cancelled)

22. (Previously Presented) A process as claimed in claim 19 wherein the mixture is heated to between 70°C and 90°C.

23. (Cancelled)

24. (Previously Presented) A process as claimed in claim 1 where following the heating step, the cheese precursor is stored at a temperature between 5°C and 35°C and a relative humidity greater than 80%.

25. – 30. (Cancelled)

31. (Previously Presented) A process as claimed in claim 2 wherein the cheese or cheese precursor is divided into portions.

32. (Previously Presented) A process as claimed in claim 2 wherein the cheese is subjected to freezing.

33. (Previously Presented) A process as claimed in claim 2 wherein following the freezing step, the cheese is thawed and further ripening occurs.

34. (Previously Presented) A process as claimed in claim 2 wherein the precursor cheese or the cheese is shredded or particulated.

35. (Canceled)

36. (Previously Presented) A process as claimed in claim 2 wherein the flavour concentrate comprises at least one edible mould.

37. (Previously Presented) A process as claimed in claim 36 wherein the mould organism is selected from the family of *Penicillium*, *Mucor*, *Cladosporium*, *Geotrichum*, *Epicoccum*, or *Sporotrichum*.

38. (Previously Presented) A process as claimed in claim 37 wherein the mould organism is *P. candidium* or *P. roqueforti*.

39. (Previously Presented) A process as claimed in claim 2 wherein the flavour concentrate further comprises a flavour-enhancing bacterium, selected from cultures producing lactic acid, propionic acid or butyric acid.

40. (Previously Presented) A process as claimed in claim 2 wherein the percentage of flavour concentrate relative to the total homogeneous cheese mass is in the range 0.1% to 20%.

41. (Previously Presented) A process as claimed in claim 2 wherein the fat source is cream, butter or edible oil.

42. (Previously Presented) A process as claimed in claim 2 wherein the heating step is carried out by heating to at least 60°C for between 1 second and 120 minutes.

43. (Previously Presented) A process as claimed in claim 42 wherein the mixture is heated to between 70°C and 90°C.

44. (Previously Presented) A process as claimed in claim 2 where following the heating step, the cheese precursor is stored at a temperature between 5°C and 35°C and a relative humidity greater than 80%.

45. (Previously Presented) A process as claimed in claim 3 wherein the cheese or cheese precursor is divided into portions.

46. (Previously Presented) A process as claimed in claim 3 wherein the cheese is subjected to freezing.

47. (Previously Presented) A process as claimed in claim 46 wherein following the freezing step, the cheese is thawed and further ripening occurs.

48. (Previously Presented) A process as claimed in claim 3 further comprising applying viable organisms to the exposed surface and allowing the cheese to ripen.

49. (Previously Presented) A process as claimed in claim 3 wherein the precursor cheese or the cheese is shredded or particulated.

50. (Canceled)

51. (Previously Presented) A process as claimed in claim 3 wherein the flavour concentrate comprises at least one edible mould.

52. (Previously Presented) A process as claimed in claim 51 wherein the mould organism is selected from the family of *Penicillium*, *Mucor*, *Cladosporium*, *Geotrichum*, *Epicoccum*, or *Sporotrichum*.

53. (Previously Presented) A process as claimed in claim 52 wherein the mould organism is *P. candidium* or *P. roqueforti*.

54. (Previously Presented) A process as claimed in claim 3 wherein the flavour concentrate further comprises a flavour-enhancing bacterium, selected from cultures producing lactic acid, propionic acid or butyric acid.

55. (Previously Presented) A process as claimed in claim 3 wherein the percentage of flavour concentrate relative to the total homogeneous cheese mass is in the range 0.1% to 20%.

56. (Previously Presented) A process as claimed in claim 3 wherein the fat source is cream, butter or edible oil.

57. (Previously Presented) A process as claimed in claim 3 wherein the heating step is carried out by heating to at least 60°C for between 1 second and 120 minutes.

58. (Previously Presented) A process as claimed in claim 57 wherein the mixture is heated to between 70°C and 90°C.

59. (Previously Presented) A process as claimed in claim 3 where following the heating step, the cheese precursor is stored at a temperature between 5°C and 35°C and a relative humidity greater than 80%.

60. (Previously Presented) A process as claimed in claim 4 wherein the cheese is subjected to freezing.

61. (Previously Presented) A process as claimed in claim 60 wherein following the freezing step, the cheese is thawed and further ripening occurs.

62. (Previously Presented) A process as claimed in claim 4 further comprising applying viable organisms to the exposed surface, and allowing the cheese to ripen.

63. (Previously Presented) A process as claimed in claim 4 wherein the precursor cheese or the cheese is shredded or particulated.

64. (Canceled)

65. (Previously Presented) A process as claimed in claim 4 wherein the flavour concentrate comprises at least one edible mould.

66. (Previously Presented) A process as claimed in claim 65 wherein the mould organism is selected from the family of *Penicillium*, *Mucor*, *Cladosporium*, *Geotrichum*, *Epicoccum*, or *Sporotrichum*.

67. (Previously Presented) A process as claimed in claim 66 wherein the mould organism is *P. candidium* or *P. roqueforti*.

68. (Previously Presented) A process as claimed in claim 4 wherein the flavour concentrate further comprises a flavour-enhancing bacterium, selected from cultures producing lactic acid, propionic acid or butyric acid.

69. (Previously Presented) A process as claimed in claim 4 wherein the percentage of flavour concentrate relative to the total homogeneous cheese mass is in the range 0.1% to 20%.

70. (Previously Presented) A process as claimed in claim 4 wherein the fat source is cream, butter or edible oil.

71. (Previously Presented) A process as claimed in claim 4 wherein the heating step is carried out by heating to at least 60°C for between 1 second and 120 minutes.

72. (Previously Presented) A process as claimed in claim 71 wherein the mixture is heated to between 70°C and 90°C.

73. (Previously Presented) A process as claimed in claim 4 where following the heating step, the cheese precursor is stored at a temperature between 5°C and 35°C and a relative humidity greater than 80%.

74. (Previously Presented) The process of claim 3, wherein the flavor concentrate is added before step (b).

75. (Previously Presented) The process of claim 3, wherein the cheese precursor is divided into consumer portions after cooling in step (c).

76. (Previously Presented) The process of claim 1, further comprising mixing the rennetted coagulated protein concentrate with a source of fat and/or liquid after step (b).

77. (Previously Presented) The process of claim 2, further comprising mixing the rennetted coagulated protein concentrate and flavour concentrate with a source of fat and/or liquid after step (b).

78. (Previously Presented) The process of claim 3, further comprising mixing the rennetted coagulated protein concentrate with a source of fat and/or liquid after step (a).

79. (Previously Presented) The process of claim 4, further comprising mixing the rennetted coagulated protein concentrate and flavour concentrate with a source of fat and/or liquid after step (b).

80. (New) The process of claim 1, wherein the cheese has a fat content of 19-22%.

81. (New) The process of claim 1, wherein the cheese has a water content of 40-55%.

82. (New) The process of claim 1, wherein the cheese has a water content of 49-55%.